



# TOWN & COUNTRY

FINE FOODS

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# Your chance to shine

## YOUNG PASTRY CHEF OF THE YEAR 2019

*A competition for young pastry chefs aged 23 years of age and under.*

**DATE:** Tuesday, 9th April 2019

**VENUE:** The Claire Clark Academy, Milton Keynes College

**A CHANCE TO SHOWCASE YOUR SKILLS TO OUR GROUP OF RENOWNED JUDGES:**

Mick Burke, Ross Sneddon, Benoit Blin, Mark Poynton, Jerome Dreux and Liam Grimes.

**1ST PRIZE:**

**The David Lyell Scholarship**, which includes an amazing opportunity to visit the newly launched Felchlin Condorama for an in-depth training course at their exceptional facility in Switzerland.

For an entry form, email: [shaune.hall001@gmail.com](mailto:shaune.hall001@gmail.com)



Young Pastry Chef of the Year 2018 winner, Holly Woodman.

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